

Caribbean Lobster with Rum-Jerk Butter

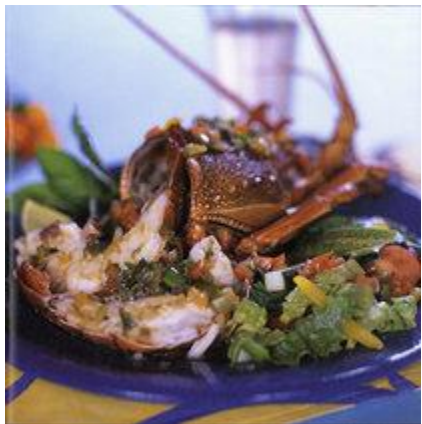
This is not your average [lobster](#) in butter dish, no this is Caribbean Lobster with a Jerk-Rum Butter. For even more flavor, beyond the spicy jerk seasoning and the sweet rum, this recipe also calls for onion, pepper, lime, chives and pepper. For such a complex entree, an equally complex semi-dry, semi-sweet cocktail is needed. I would suggest [Yaka Hula Dickey Dula](#), [Boston Sidecar](#) or [Johnny Weissmuller Cocktail](#).

Ingredients:

- a few 1-2 lb lobsters (or tails), halved and cleaned
- 1 Tbsp melted butter
- 1/2 cup chopped onion
- 1 Tbsp jerk seasoning
- 1/2 cup sweet pepper, chopped
- 1/4 cup Mount Gay Eclipse Rum
- 2-3 Tbsp butter
- 1/4 cup fresh lime juice
- 1/4 cup chives and parsley, chopped
- 1/2 cup tomato concasse for garnish

Preparation:

1. [Parboil](#) the [lobster](#) until bright red, then put into a 300 F oven with a little melted butter.
2. Sauté onion, [jerk seasoning](#) and sweet pepper in remaining melted butter.
3. Remove from heat pour in the [rum](#) and add butter, stirring until it has melted evenly and creamily.
4. Add lime juice and herbs.
5. Serve over lobster or in dipping bowls on plate.



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Photo Courtesy of: © Mount Gay Eclipse Rum